

# SERVERY SYSTEMS - Options

Tarrison Servery Systems allow you to create convenient food serving anywhere in your facility. All of the Tarrison Servery System styles – Hot, Cold, Cold Prep, Refrigerated Base, Hot/Cold, Induction, Griddle, Cashier and Utility – are available in Island style or In-Line configurations. Add Buffet Sneezeguard, Tray Rails or décor panels to suit your facility's needs.



1. Choose Top Guide from pages 7 to 29
2. Choose Sneezeguard style from next page, price below
3. Choose Tray Rail style from next page, price below
4. Or customize your own requirements



Shown here as Island style; bank additional units for In-Line style

- Available in standard lengths of 24", 30", 36", 42", 48", 62", 74", 84" & 96"
- Standard depth 32", available 36" and 42" on request
- Hundreds of different top configurations available by simply choosing from the previous Top Guides on pages 7 to 29
- Customize your own requirements
- All of the same great features and benefits as Tarrison in-line Servery Systems

## Sneezeguard, Display and Tray Slide Options

Size	Single Overshelf Sneezeguard	Single Buffet Sneezeguard	Double Buffet Sneezeguard	Merchandising Display	Stainless Steel Tubular Tray Rail	Stainless Steel Solid Tray Rail	Solid Surface Tray Rail
24"	SOSG-24	SBSG-24	DBSG-24	MD-24	TTR-24	STR-24	SSTR-24
30"	SOSG-30	SBSG-30	DBSG-30	MD-30	TTR-30	STR-30	SSTR-30
36"	SOSG-36	SBSG-36	DBSG-36	MD-36	TTR-36	STR-36	SSTR-36
42"	SOSG-42	SBSG-42	DBSG-42	MD-42	TTR-42	STR-42	SSTR-42
48"	SOSG-48	SBSG-48	DBSG-48	MD-48	TTR-48	STR-48	SSTR-48
62"	SOSG-62	SBSG-62	DBSG-62	MD-62	TTR-62	STR-62	SSTR-62
74"	SOSG-74	SBSG-74	DBSG-74	MD-74	TTR-74	STR-74	SSTR-74
84"	SOSG-84	SBSG-84	DBSG-84	MD-84	TTR-84	STR-84	SSTR-84
96"	SOSG-96	SBSG-96	DBSG-96	MD-96	TTR-96	STR-96	SSTR-96
End Cap					TTREC two required		